CALCIUM ALGINATE ENTRAPPED LACTOBACILLUS CASEI FOR CONTINUOUS LATIC ACID PRODUCTION

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When Lactobacillus casei was grown in nutrient medium (medium contained gl-1; glucose 150; yeast extract, 10; K2 HPO4, 0.5; KH2PO4, 0.5 and sodium citrate, 1.0 and salt solution 1.0 ml; salt solution contained g 1-1; MgSO4.H2O, 50.0; MnSO4.H2O, 3.1; FeSO_{4.7H2} O, 2.0 and ascorbic acid 5.0) at 42°C and pH 6.5, maximum lactic acid (140.2 gl-1) was produced at 38 h. Cells harvested in log phase (18 h) were entrapped in calcium alginate (10 g l-1). When the beads were packed in a thermostated (42°C) column (20 x 2 cm), optimum flow for maximum lactic acid yield (74%) was 18ml h-1. At this flow rate productivity obtained was 21.2 gl-1. With increase in the flow rate, viable cells in the beads were descreased. However cell number was more than that present initially. When different concentrations of glucose in the range of 50 to 250gl-1 was passed at 18 ml h-1, maximum lactic acid yield (81.6%) was obtained at the glucose concentration of 125 gl-1. With an increase in glucose concentration from 50 to 100 gl-1, viable cells in the beads were increased and further increase in glucose concentration in the feed decreased the viable cell number in the beads. When the nutrient medium containing 125 gl-1 glucose was passed continuously, steady state was observed after 3 days and continued for 17 days.

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